

Blue Ocean Mariculture (formerly Kona Cold Lobsters Ltd.)

Where: Kona, Hi (about a 45-minute drive from Merriman's Waimea)

Blue Ocean Mariculture operates a fully integrated mariculture facility. Production begins with breeding at the onshore hatchery in the Natural Energy Laboratory – Hawaii Authority (NELHA). NELHA serves as a water-supply technology park and incubator for companies growing aquaculture businesses in Hawaii. When young fish have sufficiently matured, they



are moved and their growth continues in submerged sea pens located off Keahole Point near Kona, Hawaii, in a 900 acre lease provided by the Hawaiian Department of Land and Natural Resources. The pens are located a half mile offshore in areas of high water exchange, and fish stocking densities are restricted to preserve water quality and seafloor health, while anchoring systems and net-pen moorings are engineered to eliminate the risk of wildlife entanglement, all in a strenuous effort to ensure the integrity of the local environment. Our net-pens are fully submerged to minimize the visual impact of the farm and preserve the dramatic offshore views of the Hawaiian Islands.

Mission: Blue Ocean Mariculture is dedicated to promoting the health of people and the planet through responsibly grown seafood. The unique meiroir and pristine waters of Hawaii produce clean, firm, versatile kanpachi with an extraordinary taste prized by restaurateurs and specialty retailers who demand consistent, reliable, premium-quality, and guilt-free seafood.

Sustainability: The team at Blue Ocean Mariculture monitors and analyzes water and seafloor samples to ensure that any impact from our operation is minimal and reversible, providing a healthy marine environment for both our kanpachi fish and the wildlife outside our pens. All potential interactions with marine mammals and seabirds are tracked to check for any changes in wildlife behavior, and all environmental monitoring is conducted through partnerships and permits with the State of Hawaii and federal agencies.

Kanpachi/Kampachi: Kanpachi is a fast-swimming saltwater fish that schools, making them very similar to tuna. They begin their lives in our onshore hatchery where our broodstock spawn naturally without the need for chemical intervention like in some other types of aquaculture. Our female fish release their eggs into the water, where they are fertilized by male fish, become buoyant, and float to the top of the tank for easy collection once per day, with a total annual collection of around 400 million eggs.



When we're ready to start a new cohort, we move the eggs to their own tank and for the first three days the fish sustain themselves on their yolk sacks. After that, we feed them in stages as they mature: first, rotifers enriched with vitamins and minerals; next, artemia and a carefully blended dry powdered feed;

then, as our little fish grow, the size of the feed is increased in step with the development of their mouths and digestive systems, eventually arriving at pellets. We also vaccinate for common diseases found in the marine environment to ensure they stay healthy and develop robust immune systems.

After 30+ days in a larval rearing tank they each weigh about 1 grams, at which point we transfer them to the nursery where they stay for 30 to 35 more days while enjoying nutritious feed and oxygenated water. By that time, they weigh about 60 grams each and are transferred to a nursery net in the open ocean, where they'll stay until they arrive at 450 grams, the ideal size for introduction to

the submerged pens off Keahole Point. They continue to flourish there until they weigh 2.6 kilograms, or about 12 months. We currently harvest mature fish twice per week through a harvest cone that carries fish from the pens into an ice slurry in seconds in accordance with HACCP requirements for food safety.

